\*SOURCE: USDA



### QUALITY PRODUCT SPECIFICATION

A STATE OF THE STA	DESSICATED COCONUT HIGH FAT GRADE MEDIUM						
	PRODUCT DESCRIPTION:						
	100% PURE COCONUT FRUIT (COCOS NUCIFERA) WITHOUT PRESERVATIVES AND ADDITIVES						
	VARIETIES:						
	DIFFERENT VARIETIES OF SRI LANKA COCONUT						
	CATEGORIES:						
	COCONUT MEAL						
	NUTRITIONAL COMPOSITION (Nutrients in 100g)*						
	Energy	365,2 kcal / 1527 kJ	Proteins	16,4 g			
The state of the s	Total Fat	16,8 g	Carbohydrates	37,1 g			
	-Saturated	16,0 g	- Sugars	12,6 g			
	Salt (natural sodium)	0,44 g	Fiber	18,2 g			

FINISHED PRODUCT CHARACTERISTICS								
PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC		
Parameters Tolerance		Parameters	Tolerance	Parameters	Tolerance			
Granulometry	< 1mm	100%	Salmonella	Absent/25g	Moisture	5,00%	External Color:	Light or light creamy white
(square sieve)	< 111IIII		E. coli	<100 ufc/g	Acidity (%Lauric acid)	0,30%	Internal Color:	Light or light creamy white
Forei	gn material	1,00%	Total Flora	10.000 ufc/g	Peroxid Index (meqO2/Kg)	4	Texture:	Flour
			Enterobacter	100 ufc/g	Aflatoxins B1	<2 ppb	Taste and Odour:	Fresh and typical of coconut
			Yeast & moulds	5000 ufc/g	Total Aflatoxins	<4 ppb	Aspect:	Small round semi-flat grains
			Total Coliform	100 ufc/g	SO <sub>2</sub>	<10 ppm		

### EU regulation of application

IN AGREEMENT WITH EU REGULATION 165/2010 ABOUT CONTAMINANTS IN FOODS, SPECIFICALLY AFLATOXIN CONTENT IN NUTS

IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES RESIDUES ON FOOD

IN AGREEMENT WITH EU REGULATION 1881/2006 ABOUT HEAVY METALS RESIDUES ON FOOD

IN AGREEMENT WITH EU REGULATION 2073/2005 ABOUT MICROBIOLOGICAL HYGIENE ON FOOD

IN AGREEMENT WITH EU REGULATION 1830/2003 ABOUT GMO TRACEABILITY, WE DECLARE THIS PRODUCT IS GMO FREE

### Shelf Life

12 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS

12 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

## Storage and Transport Conditions

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE RELATIVE HUMIDITY  $<\!60\%$ 

# Allergens

Alergens:-When purchased in duik siz When purchased in quantities t Component			gen policieis wil	l apply.	Nuts in Bulk	
component		Wandractare	( Applies when bought in small quantities that need re-packaging )			
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	YES	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES
thereof						
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Alargans: -When nurchased in hulk size original nackaging, manufacturer allergen notice will annly